Food Packer

The National Magazine of Production and Management

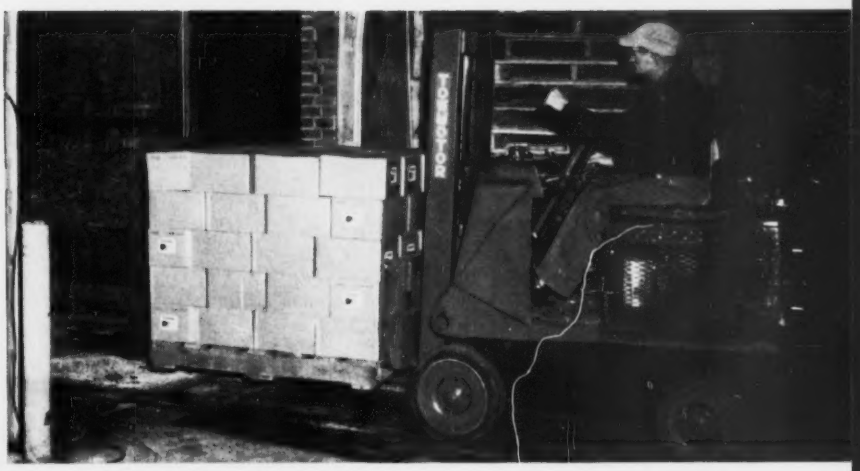
CANNING GLASSPACKING FREEZING

A Vance Publication

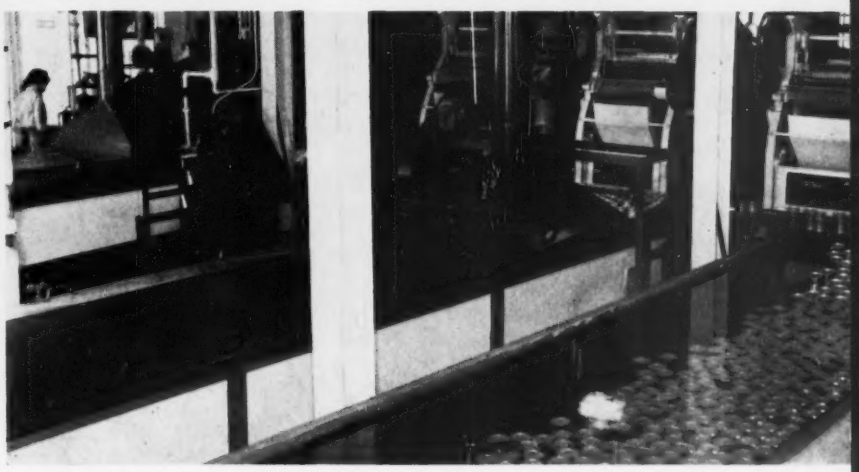
September, 1958

Man of the Month
T. Earl Bourne

High Altitude Food – Page 10



Prompt Shipping Sells Preserves for Red Wing – Page 18



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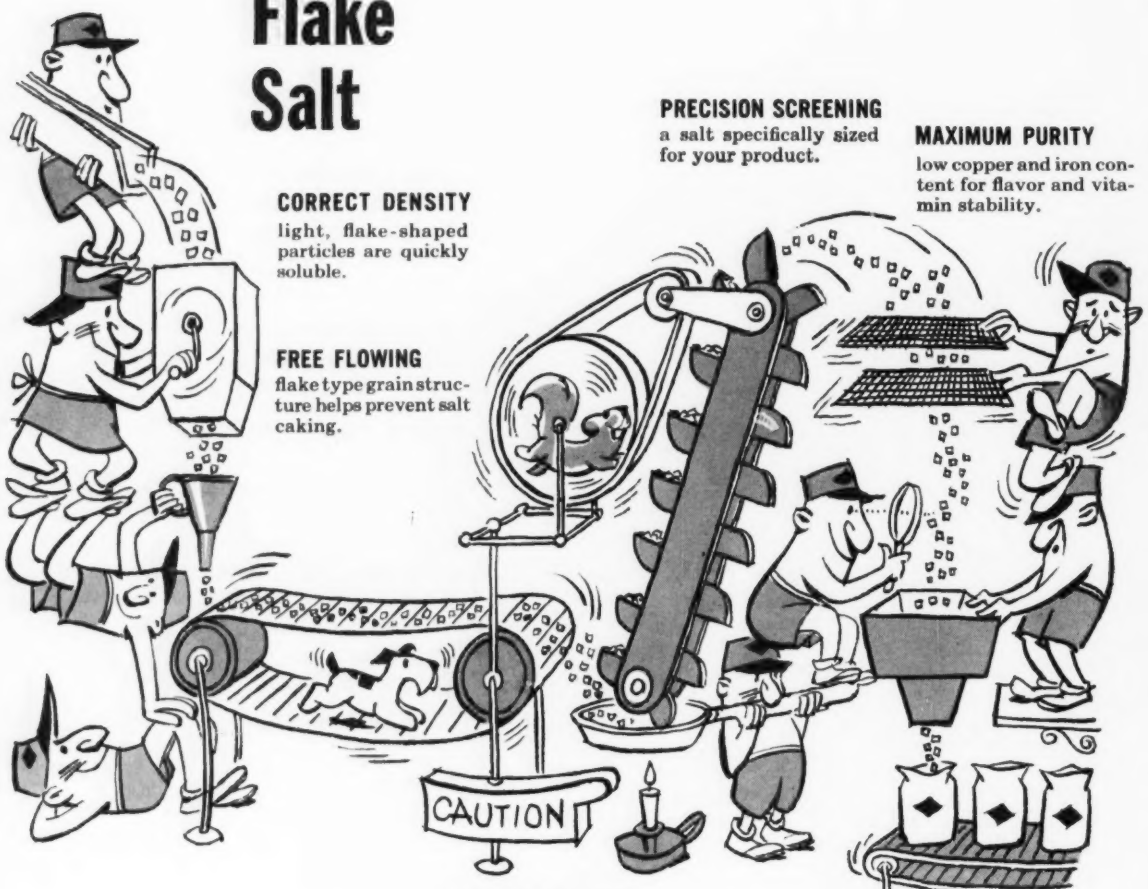
New Horizons in Quality Control – Page 15

Diamond Crystal Flake Salt



CORRECT DENSITY
light, flake-shaped particles are quickly soluble.

FREE FLOWING
flake type grain structure helps prevent salt caking.

PRECISION SCREENING
a salt specifically sized for your product.

MAXIMUM PURITY
low copper and iron content for flavor and vitamin stability.

MINIMUM MOISTURE
salt dried to less than 1/10 of one percent helps eliminate salt storage problems.

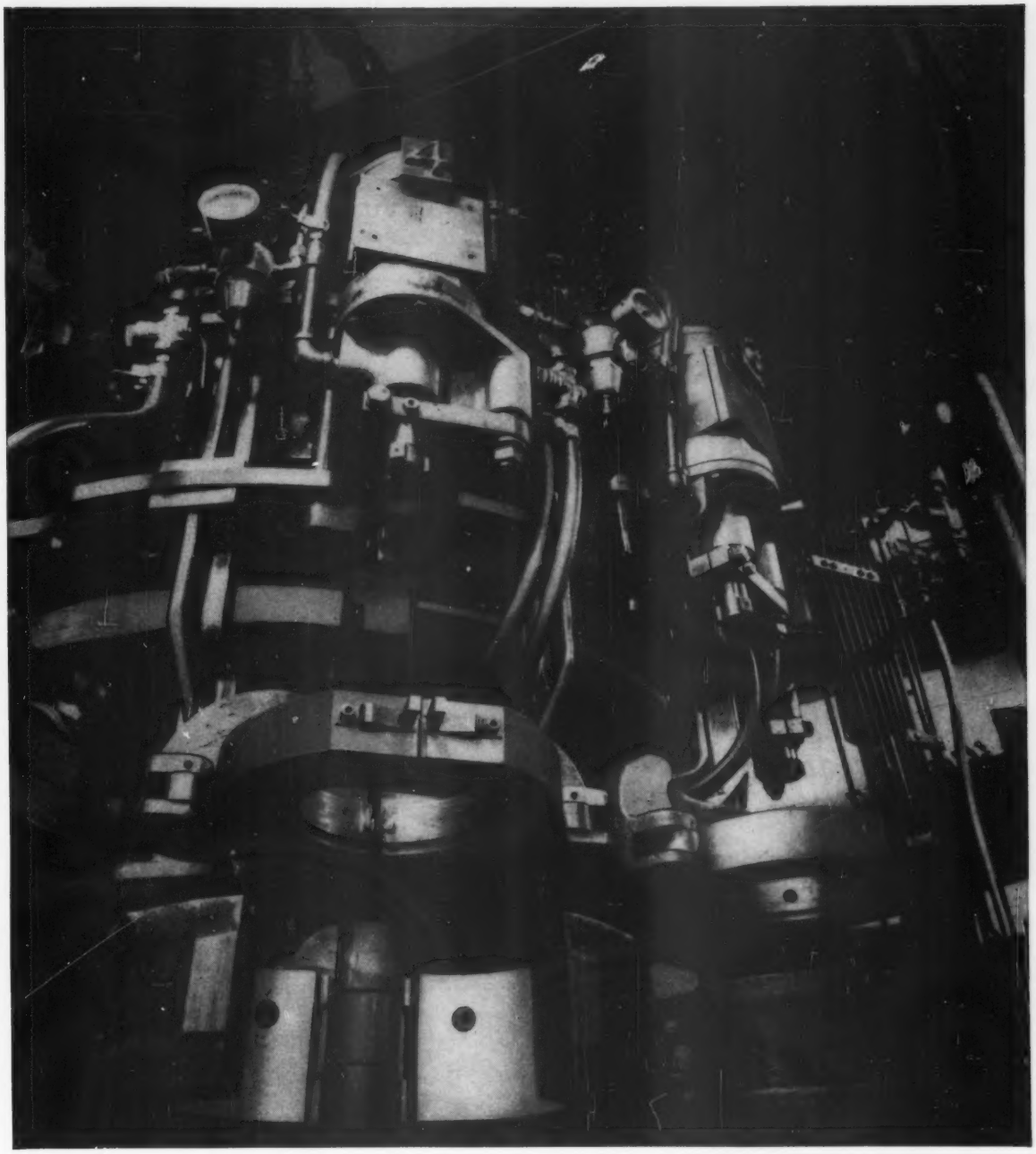
TRUE FLAVOR
results from Diamond Crystal's exclusive Alberger process. It brings out the best in your products.

Its worth is reflected in your product

Look at the facts. *Flake*—not cube or granular type salt is the positive answer to the use of salt in the canning of virtually all vegetables.

It all boils down to your product quality. We can help. Write to—Technical Department, Diamond Crystal Salt Co., St. Clair, Michigan, for proof—for facts—or talk to the Diamond Crystal salesman.

Diamond Crystal Salt Co.



A NEW ENGINEERING BREAKTHROUGH in glass-making has been achieved by Knox engineers and scientists in the design and development of this new JK Machine. Another example of planned progress at Knox, the new JK is now furnishing Knox customers with more precise, more even-walled containers. It can also produce high-strength light-weighted glass. Its new standard in flexibility allows it to efficiently furnish wide-mouth containers in almost any size, in any quantity, to any specification. For more information, contact:

KNOX GLASS INCORPORATED · KNOX, PENNSYLVANIA

The Receding Waistline that helps sell sugar packs

How can you get weight-conscious people to eat more foods packed with sugar?

Our new "Waistline" ad shows millions of folks how to help control appetite with sugar-sweetened foods

Nothing satisfies the appetite so fast with so few calories as sugar

The man with the new shape in this Sugar ad points up just one of Sugar's natural virtues. In addition, the ad tells of Sugar's ability to provide quick energy, and to enhance the natural flavor of foods. The new Sugar campaign reaches 74 million people each month in *Reader's Digest* and newspaper supplements in 49 major markets.

SUGAR INFORMATION, INC.
New York 5, New York
SUGAR means sucrose (both cane and beet)

Food Packer

September 1958

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DISTRICT REPRESENTATIVES

East—Jerry Regan, 370 Lexington Ave., New York 17, N. Y., MUrray Hill 3-8333
Southeast—Joe H. Howell, 40 Peachtree Place, N.W., Atlanta 9, Ga. TRinity 2-2235
Central—Robert F. De Freitas, 59 East Monroe St., Chicago 3, Ill., FInancial 6-7788
Midwest—Eugene C. Piette, 59 East Monroe St., Chicago 3, Ill., FInancial 6-7788
West Coast—Charles W. Hoefer, 1664 Emerson St., Palo Alto, Calif., Davenport 4-2661
—2700 W. 3rd St., Los Angeles 57, Calif., DUnkirk 2-4889

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Herbert A. Vance, Publisher
C. Melvin Carlson, General Manager
J. F. Koellisch, Business Manager
Dennis H. Murphy, Managing Editor
S. Helen Daprizio, Associate Editor
Dr. W. A. Gould, Quality Control Editor
Robert F. DeFreitas, Sales Manager
Robert Monetti, Circulation Manager

Events to Come

Sept. 1-30. September Is Canned Foods Month.

Sept. 11-12. Pet Food Institute, first annual convention, Drake Hotel, Chicago.

Sept. 18-19. National Kraut Packers Association, Summer Meeting, Hotel Racine, Racine, Wis.

Sept. 30. Military-Industry Packaging and Handling Symposium, Washington, D. C.

Sept. 30. 4th Joint Military-Industry Packaging and Materials Handling Symposium, Washington, D.C.

Oct. 5-8. 25th annual meeting, National Assn. of Food Chains, Palmer House, Chicago, Ill.

Oct. 9. Wisconsin Canners Association, Fun Day, Dell View Hotel, Lake Delton, Wis.

Oct. 16-18. Florida Canners Association, 27th annual convention, Americana Hotel, Bal Harbour Fla.

Oct. 22-24. National Pickle Packers Association, Pickle Fair, Edgewater Beach Hotel, Chicago, Ill.

Oct. 23-26. Super Market Institute, midyear conference, Ambassador Hotel, Los Angeles, Calif.

Oct. 26-29. National Frozen Food Distributors Assn., annual convention, Hotel Statler, New York N. Y.

Subscription rates: U. S. and possessions, Canada, $3.00 per year; two years, $5.00; three years, $7.00; other countries, $10.00 per year. Single copies, 25 cents each, except annual Buyers' Guide at $1 each. Copies of issues prior to current year, if available, $1 each. Entered as second class matter, August 2, 1952 at the Post Office, Pontiac, Illinois, under the Act of March 3, 1879. FOOD PACKER is published monthly except in October when published semi-monthly (including the Buyers' Guide and Reference Issue published in October) by Vance Publishing Corporation. Herbert A. Vance, President and Treasurer; A. A. Hood, Vice President; A. E. Monetti, Secretary. Also publishers of American Lumberman, Wood & Wood Products, and Home Maintenance & Improvement.

A New Era of Service Begins for the Food Processing Industry

This magazine, which was begun 39 years ago as "Canning Age," comes to the end of the road with publication of FOOD PACKER's 1958-59 Buyers' Guide & Reference issue on September 30. Next month, you willl receive a new publication, CANNER/PACKER—a consolidation of FOOD PACKER & FREEZER, WESTERN CANNER & PACKER, as announced last month.

Time has brought changes and will bring more. The processed food industry is a major industry today – a $6 million industry . . . and it's expanding rapidly, year by year, up 40% in the past ten years.

The publishers of the three publications merged into CANNER/PACKER have felt for some time that the industry needed a strengthened magazine. Output per plant has been increasing. Plants are larger and better equipped and must be better managed. Products are more diversified. Standards are higher. The business is more technical, requiring more "know-how."

When an industry stretches from the germination chambers of seed-testing laboratories to cold storage warehouses, from the coast of Maine to the Hawaiian Islands, from sum-of-the-digits machinery depreciation to sales promotion budgets, from union contracts to shipping costs . . . then the magazine which serves that industry must sprout new eyes and ears, must be in more places, talking with more people, asking more questions, and bringing the resultant information to its readers promptly and in a practical manner that will make it most useful to them in daily business operations.

For FOOD PACKER, which grew up in the days of "canning in the summer and Florida in the winter," food packing has changed from quiet family businesses to dynamic industries.

During these eventful years, FOOD PACKER has compiled a record of service to the industry in which we take much pride as we step aside now for the bigger, meatier, even more helpful new publication, CANNER/PACKER, which will take our place on your desk next month.

CANNER/PACKER will be geared to serve as a one-stop information center for packers and distributors of canned, dry, frozen and glassed foods. These four groups constitute a homogeneous, interdependent industry. By this limiting of its editorial coverage, every page in the new magazine will have potential reader-interest and value to processed food executives and supervisory personnel in these four, closely related fields. By covering all four, the magazine will bring to each segment the news of the other three.

What will CANNER/PACKER bring you in October? Here is one thing:

If you own or manage or work in a canning plant – even in the Midwest of East – you will be interested in the story of a new process on the West Coast. One plant has perfected a device that may become standard in canning plants everywhere. You'll see how it works. We'll tell you what the management told us when we asked the questions you would have asked.

In this article, and in all articles in CANNER/PACKER, we will stay with the opinion that the experts in this processed food industry are in the processed food plants – not in the editorial offices. We will be long on information and short on advice. We'll tell you what's new. We'll let you decide what's good.

Naturally, there'll be more than a canning feature in the October CANNER/PACKER. You'll read about a startling new development in frozen foods. You'll learn about the latest move in the rapidly changing field of dehydration. And you'll find many other outstanding new ideas and methods discussed in that issue. Watch for it!

It is the end of the road for FOOD/PACKER, but it is the beginning of a great new era of service to the food processing industry. We welcome CANNER/PACKER.

Color wrapped up for keeps

Now your Sefton Wraps will never lose the realistic beauty of nature's own colors. Muirson captures that true depth and intensity—then protects it with Tuff-Coat®. This exclusive finish positively resists frost, moisture transfer, scuffing. Investigate Muirson Sefton Wraps now. Wrap up your product's full appeal—for keeps!

This page was prepared in its entirety by Muirson Label Co., Inc.—San Jose, Calif.; Peoria, Ill., and Meriden, Conn.

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Industry Names and News

Louis S. Sisto, formerly vice president and comptroller at United Fruit Co., New York City, N. Y., has been named company vice president for finance. Other new appointments at United Fruit include promotion of Albert E. Carpenter to the office of comptroller and Maurice J. Reagan to the office of assistant comptroller.

Harold W. Souther has retired from his position as vice president and director of Libby, McNeill & Libby Co., Chicago, Ill. Mr. Souther had been with the company since 1915.

Thatcher Glass Manufacturing Co., New York, N. Y. has announced the appointment of **Sanford H. Robbins** as container salesman in the company's New York office. He succeeds Robert G. Kenny, newly-appointmented assistant to the manager of liquor and wine sales.

E. J. Drenckpohl, controller at Green Giant Co., Le Sueur, Minn., has been elected secretary-treasurer of the Twin Cities Control of the Controllers Institute of America.

William J. Smith, salesman for the Vitamin Div., Hoffman-La Roche Inc., Nutley, N. J., will leave the company this month, after twelve years of employment.

Three salesmen have been promoted by the Babcock & Wilcox Company's Tubular Products Div., New York City, N. Y. They are **G. H. Weight,** new sales manager for the middle states; **J. H. Roach,** district sales manager of the Tulsa, Okla. office; and **W. C. Morhman,** district sales manager of the Houston, Tex, office.

William D. Wallace has been named director of manufacturing at the Crown Cork and Seal Co., Philadelphia, Pa. Mr. Wallace, who brings to his new position more than 25 years' experience in industrial engineering, joined Crown in 1957 as manager of Industrial Engineering.

Eugene W. Leland, formerly with John Sexton and Co.'s Atlanta Div., has joined R. C. Williams & Co., Inc., N.Y.C., as general manager.

Charles E. O'Connor, formerly with Welch Grape Juice Co., Westfield, N. Y., has joined Petley, Clark & Johnston, Inc., New York food brokers.

C. Wallace Floody has been named executive secretary of the Food Brokers' Association of Canada. T. Grant Small is president.

Fairmont Foods Co. will build a new processing building and remodel its old plant at Lawton, Okla.

William R. Franklin, vice president of the J. L. Cark Manufacturing Co., Rockford, Ill., has been named chairman of the industrial Relations Committee, National Can Manufacturers Institute.

G. E. Carlson

George Rich

Election of two new College Inn Food Products Corp. directors has been announced by the Chicago, Ill. company. The new board members are **H. Russell Searight,** vice president and treasurer, and **Gordon E. Carlson,** vice president in charge of production. Both men have been associated with College Inn for more than twenty years.

Appointment of **George Rich** as vice president and director of advertising and sales promotion was announced recently by the Charles A. Windle Co., food brokers in Blue Island, Ill. Rich previously served as an executive with Arthur Meyerhoff and Co., a Chicago advertising agency.

Glass containers may not receive their annual price increase this November. According to wide reports in the industry, the bottle prices may stay at their present level for another six months at least.

Sun Tube Corporation, a subsidiary of American Can Company, Chicago, Ill., has discontinued the manufacture and sale of aerosol valves. Corporation president Joseph D. Martin said the change would not affect the firm's principal product lines of collapsible metal tubes and rigid-wall impact extrusions. The decision to withdraw from the aerosol valve field was taken after a study of the firm's present position in the valve industry and the future potential of business available to it, Martin stated.

Dodge & Olcott, Inc., New York City, N. Y. celebrates its 160th operational year next month. Established in 1798, the history of the company – which specializes in aromatic chemicals, oleoresins, seasonings, and flavor and perfume bases for the food industry, among others – is but a few years shorter than that of the American republic.

Charles L. Huisking & Co., Inc., New York City, N. Y. has recently acquired all assets of **Glyco Products Co., Inc.,** producers of chemicals for the food industry. The newly formed manufacturing and sales subsidiary, **Glyco Chemicals Corp.,** will continue to operate its Williamsport, Pa. plant.

Dr. William F. Hampton has been named director of research and technical development for Ocean Spray Cranberry Products. Dr. Hampton recently returned from Italy, where he served for three years on the staff of the United Nations Food and Agricultural Organization.

Allen C. Staley, Jr. has been appointed to the New York sales staff of Lord Baltimore Press, Baltimore, Md. Mr. Staley joins the folding carton and label manufacturer, following many years of service as executive vice president, treasurer and director of King Container Corp., a company which he helped to organize.

Ground was broken in Columbus, Ohio, recently, to launch construction of a new $1,000,000 distribution plant for the **Monarch Finer Foods Div. of Consolidated Foods Corp.,** Chicago, Ill. The new plant, of a one-story tilt-up construction, will be located on an 11-acre site.

John H. Kelly is new sales promotion manager of the Vitamin Div., Hoffman-LaRoche, Inc., Nutley, N. J. Mr. Kelly, formerly administrative assistant to the general manager, joined the company in 1953 as a member of the sales control department in the pharmaceutical specialities division.

SPOTLIGHTING NEWS

Shell R. Clevenger, vice president of Bush Brothers and Co., Dandridge, Tenn. died in July.

Special Equipment Co., Olympia, Wash. was dissolved in June. Its peach pitter business was sold to **Canning Equipment Co.,** Olympia, Wash. and the balance to **Food Machinery and Chemical Corp.,** San Jose, Calif.

Dwan Home Canning Co., Inc. of St. Joseph, Mich. and **Paw Paw Canning Co.,** of Paw Paw, Mich. have merged. Paw Paw will continue operation as a division of Dwan. **M. P. Dwan** will be chairman of the board of the new corporation, **J. Parnell Dwan** will be president and treasurer.

Hughston M. McBain, formerly chief executive officer of Marshall Field and Co., Chicago, was nominated for a directorship on the board of Libby, McNeill and Libby, to succeed **Harold W. Souther,** who retires Sept. 1.

William E. Lamble, Jr. has been elected president of the Southern Packing Co., Inc., Baltimore, Md.

Parker Mitchell, Jr., was elected president of the F. O. Mitchell and Co., Perryman, Md., to succeed his father who died in March.

Two new management assignments have been made by Morton Frozen Foods Div., Continental Baking Co., Louisville, Ky. **David Pierson** has been named director of sales and marketing, and **William Klein** has been appointed produce marketing manager for Morton Frozen Meat Pies, Morton Frozen Dinners, and Morton Frozen Casseroles.

Albert S. Allen, noted in the field of food and produce packaging, recently announced his retirement from a 33 year career with the E. I. Du Pont de Nemours & Co., Wilmington, Del. Allen, who has been a special representative for the company's film department, joined Du Pont as a cellophane salesman in 1925.

Pasco Packing Co., Dade City, Fla. has announced the company will not pack any single strength citrus juices or grapefruit sections, effective with the coming season. Pasco, world's largest citrus processor, will utilize its entire facilities for the production of frozen processed concentrates.

California Packing Corp., will hold its "Del Monte Roundup" Oct. 2 through Nov. 1.

We were flooded

Delay in publication of the August FOOD PACKER was caused by a flooding, on July 14, of the composing room of the printer, Johnson Press, Pontiac, Ill. Four feet of water covered the type-setting machines and the dozens of cabinets containing advertising plates.

Water was pumped out the next day, but each plate (there were hundreds, mounted on wood bases) had to be replaced. Each type-setting machine had to be dismantled, cleaned and reassembled.

But real delay, according to Johnson Press, was not in type-setting – this much could be done elsewhere – but in putting the pages of the magazine together for the presses.

As a result, type-setting of FOOD PACKER was delayed a week. Another week was lost in getting the pages made up, and, finally, there was an additional delay of two days on the presses.

By September, FOOD PACKER and Johnson Press hoped to be nearly back on schedule.

Vegetable production rises

The six processed vegetable crops surveyed by the U. S. Department of Agriculture indicate a production 13% above 1957. The six vegetables include corn, peas, beans, tomatoes, cabbage for kraut and spinach.

Production of beans, peas and spinach were estimated earlier. The figures for beans and peas were revised upward in the Aug. 1 report.

Spinach estimate remains at 95,000 tons or 21% down from 1957.

Green peas, first reported at 423,000 tons or 24% below 1957, has now been revised to 453,000 tons and 19% below 1957.

Snap beans estimate was revised upward from 364,000 tons to 373,000 tons, or from 3% above 1957 to 4%.

The August 1 estimates for cabbage under contract for kraut indicates a crop of 129,700 tons or 19% more than last year.

The tomato harvest is expected to produce 4,254,400 tons almost 1/3 larger than 1957.

Sweet corn estimates show a prospect of 1,454,400 tons for processing in 1958, or 4% less than 1957.

Big jump for poultry

Poultry canning and processing has increased by 23% in the past year. Figures from the Federal Meat Inspection Div. of the U. S. Department of Agriculture show the ready-to-cook weights are running ahead of 1957 for the first six months of each year.

New packages: easier still

J. M. Heinene, Jr., manager of Continental Can Co., Packaging Engineering Laboratories, saw a more easy opening containers and packages as part of a major trend in food packaging.

He also listed "inner-wrap" portioning–practically a standard with cracker packaging–will be used more extensively with other food.

Suburban families are larger and tend to shop once a week, giving rise to more versatile shopping centers and supermarket merchandising. Thus, packages have had to become silent salesmen for many commodities, he said.

Heavyweights trimmed

The House Government Operations subcommittee heard a report in August that $100 million a year was spent by fat people on reducing methods that were not effective. Specifically cited, among others in the report, were food products like candy wafers. The report said that the manufacturers claimed falsely that the customer could continue to eat all he wants, and he would still lose weight.

No escape for meatpackers

The House of Representatives has passed a bill that authorizes the U. S. Department of Agriculture to continue inspection of meatpacking operations, but that defines the operations more closely. The intent of the bill is to bring back under the Federal Trade Commission those food chains that "escaped" by claiming small meat-packing operations made them solely responsible to the USDA for trade practices supervision.

With the plastic mouthpiece inserted through the high altitude facepiece, pilot merely squeezes the tube to feed himself a nutritious meal of concentrated food. "Squeeze" tube products include ham, beef, chicken, cheese and crackers, and chocolate milk.

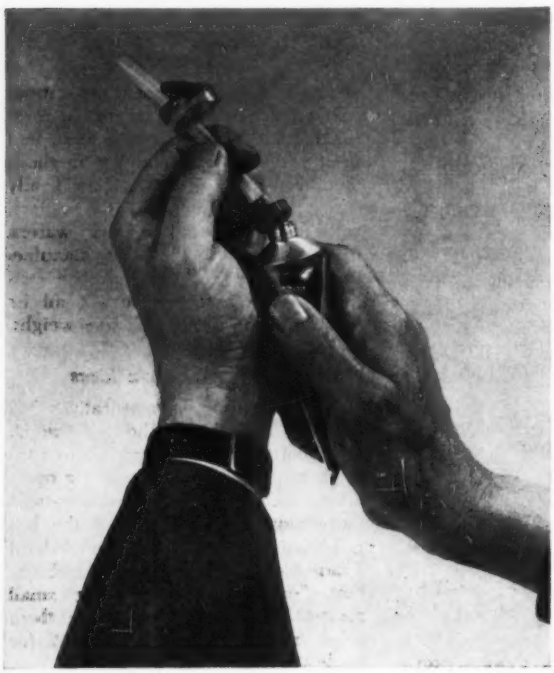
Military and Industry Project:

How They Made the Squeeze Tube

A new type of food product and a new food package were announced last month.

A collapsible aluminum "squeeze tube" has been developed by the American Can Company to hold a variety of flowable semi-solid and liquid foods, produced by the Chicago Army Quartermaster Food and Container Institute for the U. S. Air Force.

Presently, tests are being made by the Quartermaster to determine storage life of the food, prepared especially for pilots in extremely high altitude flight. Other tests show how nutritious the food is, and how palatable.



When small plastic pipe is attached to the newly-developed "squeeze tube", the seal of the tube is punctured. The pilot then squeezes the tube and food flows through the pipe and into his mouth.

Food by QM

Experimental batches of the squeeze tube products were developed in the Chicago laboratory of Quartermaster Corps activity. Uncooked chicken and beef were first prepared for normal dinner-table consumption. Vegetables and fruits were regular commercial items. After the food had been made flowable, it was transferred to American Can Company laboratory at Maywood, Ill. for filling in the new containers. The packaged product was then returned to the Quartermaster for testing.

Preparation of the food involved many of the same problems encountered in the production of baby foods. The meats first had to be comminuted. A comminuter was used to prepare liquid meats at the Institute

lab. The grated meat was then blended with broth to make it flowable for squeeze tube consumption. Semi-solid foods were finely ground and then blended to the desired consistency.

When the foods had been developed to the consistency of a thick chocolate malted, they were heated to a temperature of 100° F., deaerated under a 30" vacuum, and reheated for filling.

Aluminum Will Flex

Canned foods, such as applesauce and tomato juice, were heated and dumped directly into the filler hopper.

The container is still a prototype and is under test. But according to Dr. Gordon H. McDonell, American Can researcher in charge of squeeze tube development, many of the problems have been solved.

The major problem was finding a metal that could flex and at the same time withstand the high temperatures of the retort. Tinplate was eliminated on the grounds that it is too rigid.

Aluminum, an ideal metal from the standpoint of flexibility, had some limitations in strength. Use of aluminum also posed problems concerning chemical reactivity with certain foods.

On the inside, the aluminum containers are lined with Epon, a plastic lacquer used on conventional tinplate cans. The coating is flexible and will not chip or crack when exposed to extreme heat, Dr. McDonell said. He added, however, that acid resistance of the lacquer has not yet been determined. Thus, fruit and vegetable products have been under careful observation in the Quartermaster Food and Container Institute.

Filled at Canco Lab

The filling operation was conducted at the Maywood laboratory. Prepared meats from the Quartermaster and canned fruits were handled alike. All foods were heated to 160° F. in a steam kettle and then placed in a Colton filler. Once filled, the tubes were hermetically sealed with a steam flow closure. The end of the containers, after sealing, were crimped with a manually operated crimper.

The containers were processed by a water cook, in retorts at the Maywood plant, and then water cooled. Cooking time was around 90 minutes at 230° F.

To date, twelve semi-solid and liquid foods have been prepared by

(*Continued on Page 33*)

Old method of high altitude feeding, is demonstrated by Gordon H. McDonell of American Can Company. Method depends on gravity to run food from can down tube inserted through helmet and into pilot's mouth. Weight of can is 48 grams. New aluminum containers weigh only 9 grams.

Industry, Government Cooperate

Daily press coverage of military and civilian research into the problems of "space feeding" has indicated wide-spread public interest in this new and vital project.

The press has paid special attention to a new feeding device, developed recently for the Aeromedical Laboratory, Wright Development Center in Ohio. Work was done cooperatively by the U.S. Army Quartermaster Food and Container Institute for the Armed Forces of Chicago and the American Can Company, Maywood, Ill. laboratories.

American Can recently filled 3,000 collapsible aluminum squeeze tubes with liquid and semi-solid foods which were prepared at the Quartermaster laboratories. Contents of the tubes, which resemble toothpaste containers, will be "inhaled" by high altitude Air Force pilots wearing pressure suits and globular helmets.

The MA-2 helmet, now in operational use for high flying, has a small opening in the front for food tubes. Intake of nutrients is therefore limited to those foods which can be injected or sucked through a small plastic pipe inserted into the helmet. When this pipe is attached to the newly developed squeeze tube, the seal of the tube is punctured. The pilot then squeezes the tube and food flows through the pipe and into his mouth.

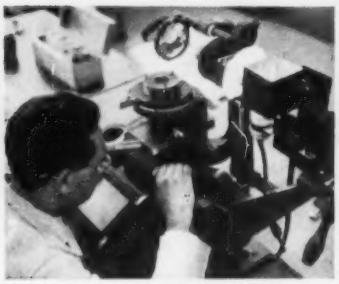
Previously, high-altitude feeding involved a can and relied on the force of gravity to run the food from the can down a plastic tube inserted into the helmet. Often, however, the pressure difference inside the helmet and outside was so great that oxygen from the inside would escape down the tube and blow food out of the can.

The new squeeze tubes don't rely on gravity and are not affected by pressure differences. In addition, the new containers greatly reduce the weight of high-altitude food dispensers. Each aluminum tube weighs only 9 grams whereas a small can weighs 49 grams.

Biggest obstacle for American Can Company was finding a light-weight tube that could withstand exposure to extreme heat during the processing necessary to make the food sterile. Quartermaster researchers find their major problem is creating semi-solid and liquid foods which will taste good to the pilots who must eat them.

Apparently, there is still need for much private research and development in this new "space feeding" project. Industry can play a major role in development of tasty and nutritious foods for high altitude flight.—Editor.

Owens-Illinois Assures You A Complete Packaging Approach



Co-ordinated Research

Pure research into fabrication of glass, *packaging research* into processing and handling methods in customer plants, *market research* into consumer attitudes. All add up to greater packaging value.

Engineered Design

At Owens-Illinois, your package's *three* needs are taken into account: 1) Considerations of its function in the retail store, 2) its operating efficiency, and 3) its consumer utility.

The Right Container

There's an O-I container to meet your special needs: Duraglas containers; Libbey Safedge packing tumblers or premiums; Kimble Ampuls and Vials; and a variety of plastic containers.

The Right Closure

Through long and continuing research O-I has developed the most advanced metal and plastic closures. Helping you choose the right closure is another function of O-I's packaging service.

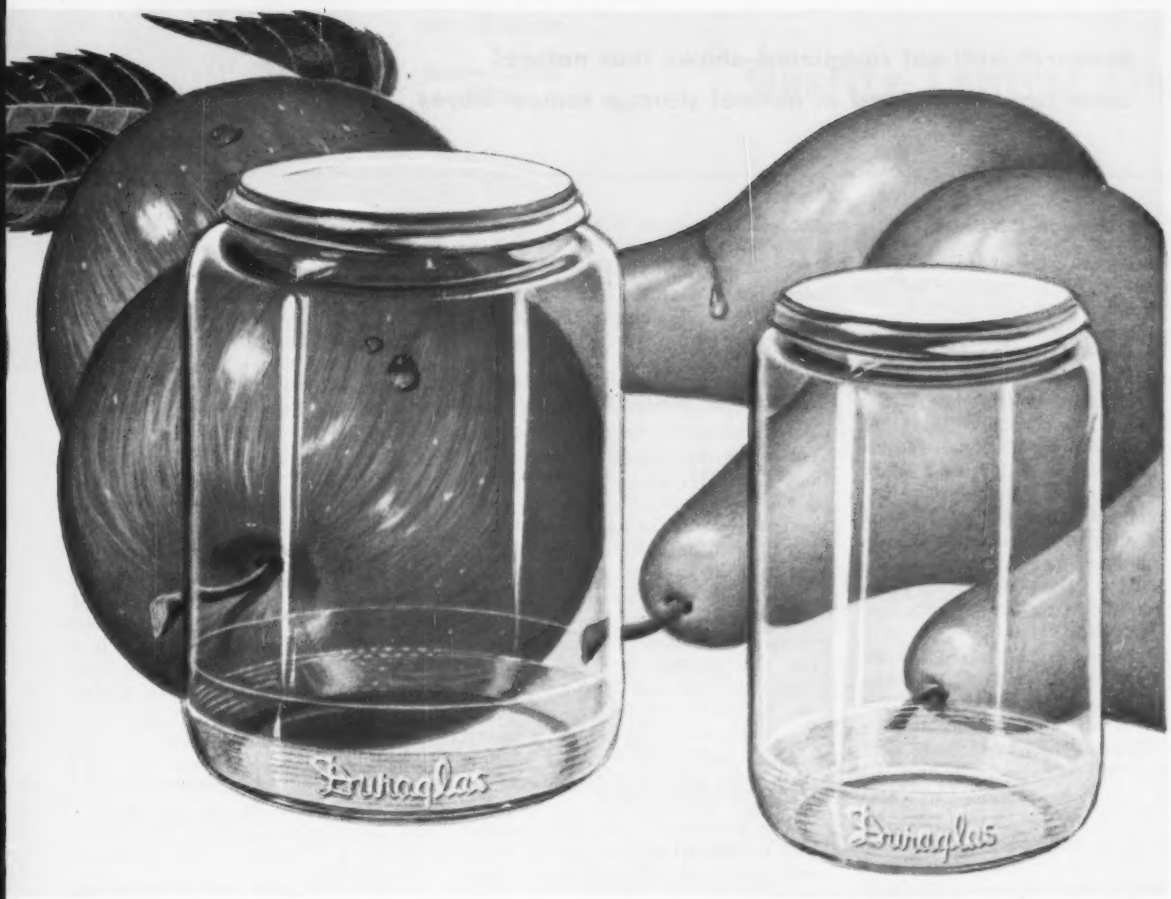
Needed Fitments

O-I specialists are keenly aware of sales benefits derived from plastic shaker and pour-out fitments which are not "gadgets" but which increase consumer satisfaction with your product.

Merchandising Cartons

Modern cartons are developed only through systematic consideration of their opportunity to serve you in the retail store and warehouse . . . as well as on your own filling line and in transit.

O-I Vapak closures imprinted with your selling message and brand name will help sell your product from lower shelf positions.



These popular Duraglas Containers . . . 8-ounce, 15-ounce, and 25-ounce . . . are among those immediately available for your marketing needs.

Packed in Duraglas® Containers, fruit attracts the shopper's eye . . . and tastes so good

THE COLOR, TASTE, AND AROMA of your carefully packed fruits are constantly protected when packed in Duraglas Containers, because *inert* glass containers never affect their contents.

Fruits taste and smell exactly as you packed them . . . their color stays nature-bright, shows through the glass to make each container a sales-building display on the shelf. Shoppers know that partially used glass containers can be quickly and safely resealed for later use, with no effect on their contents.

Duraglas Containers are part of the Owens-Illinois Complete Packaging Approach, to give you the best container for your product, in the sizes you need. You get packaging at its finest, from the right container, closure, and label design to merchandising cartons imprinted with your sales message.

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Canned Peas Can Be Greener

Research–still not completed–shows that natural color can be retained at normal storage temperatures

by George J. Malecki

Green peas loose their original green color in canning and acquire a rather drab olive-green shade. This is due to the transformation of cholorophyll into the yellow colored pheophytin.

The author started to work on this problem at the cannery of H. C. Baxter and Bro., in Hartland, Me., in 1952 and continued this work in the Food Technology Department of Massachusetts Institute of Technology. Sufficiently productive results were obtained in 1953 to arouse the the interest of the pea canning industry which hired the author as a consultant in 1954.

The technological basis of the method is described in U.S. Patent 2,827,382 published in March 1958. It consists primarily in the addition of an alkaline buffer to peas to help maintain the required higher pH during the storage at room temperature. The fact that these peas retained their green color at room temperature was of basic importance in arousing the interest of the canning industry.

Acid Control

Additional consideration was lack of necessity to invest in new equipment of substantial value, so that a pea cannery should be able to switch from a regular process to the green-color-retained process without great difficulty.

The buffer employed is disodium glutamate, which proved itself the best among many tried. The addition of reducing agents is also helpful in color retention.

The research on this method is now being continued and there are several developments in progress which are not yet ready for publication.

History of Research

Endeavors to retain the natural color of green vegetables date as far back as 1877, when two French investigators, Lecourt and Guillemare[1] patented a method for treating vegetables with an alkalized extract of chlorophyll. In Europe the greening by the addition of small amount (50-100 p.p.m.) of copper salts was introduced commercially around 1910, but this practice was definitely rejected by Food and Drug Administration in the United States.

The review of the copper greening practice in Europe is given by Serger[2], who also records several objections to this method.

The greening of peas with coal-tar dies is allowed in the United States and practiced commercially. However, such peas are labeled "substandard," and have only restricted sales, primarily to institutional trade. Both copper greening and coal-tar dying are employed commercially in Europe.

In the United States, the early work was concerned with the special blanching operations on the theory that high temperature is responsible for the formation of pheophytin. Blanching processes of Thomas[3], Houk[5], Anderson[4], Lesley[6], and Wiltse[7] all endeavored to retain the green color by special heating of vegetables before canning.

Later it became evident that low pH is largely the causitive factor in color degradation, which could be prevented in part by alkalization. The alkalization principle was first explored in 1910 by Blasneck[8], followed by Butler[9], Sharma[10], Fiske [11], and Schroeder [12], until the first commercial success was achieved by Blair in about 1940[13]. However, Blair process peas should be refrigerated in storage, this did not seem practical enough for large scale distribution, so work along the alkalization line was continued by Stevenson[14], Moultron[15], Gieseker[16], Kenworthy[17], and recently by Bendix[18]. The excellent review by Aronoff[19], describes basic chemistry of chlorophyll as applied to foods.

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George J. Malecki received Masters degrees from Warsaw Institute of Technology, (Poland), University of London (England), and from M.I.T. In 1949 he engaged in the development of pre-peeled potatoes for room temperature storage, with three patent applications on file. Since 1953 he has been developing a method for counting living bacteria in foods and has received recently a grant from the National Institute of Health for this purpose. He has several patents and patent applications in food fields. In 1957, he established his own consulting practice 519 W. Surf St., Chicago, Ill.

G. J. Malecki

WILBUR A. GOULD, PH.D.
Ohio State University
Quality Control Editor

Quality Control Clinic

New Horizons in Quality Control

Over the past few years, we have emphasized the need for a quality control program in every plant. The program must be kept up to date and staffed by competent personnel to cope with the many and varied problems confronting production and management. Some of the aspects of a program are presented below, along with comments on trends and the future.–W. A. G.

In any quality control program, one must start with a representative sample. The approach of the U. S. Department of Agriculture is perhaps the best offered today. This was discussed in this column in July 1957. The tables presented by USDA present the minimum number of samples and the acceptance levels for any particular lot. These tables are a "must" if quality is to be determined with any assurance of accuracy.

These tables were designed for sampling the processed product. However, tables similar to these were proposed several years ago by the Navy and would be useful in determining the number of samples to draw from lots of raw products, ingredients, etc. The Navy tables are to be recommended where the USDA Processed Products tables are not applicable.

The point to be emphasized is that a poor, inadequate sample is worthless for inspection or evaluation of product quality if one is attempting to identify the true quality of a lot.

Quality of a product can be evaluated by following standardized procedures. We would recommend that the quality control and evaluation program start by using the grade factors and methods defined in the USDA Standards for Grades. As the program becomes more technical, the quality control technologist should use objective methods for testing wherever possible. Over the past several years in this column, we have discussed many of these methods and procedures. Below one will find a general outline of Quality Evaluation Methods:

A. Subjective Methods
   1. Flavor
   2. Odor
   3. Color

B. Objective Methods
   1. Physical Testing
      a. Headspace
      b. Fill and Drained weights
      c. Product size and uniformity
      d. Color
      e. Consistency
      f. Viscosity
      g. Texture-Tenderness
      h. Soluble solids
      i. Specific Gravity
   2. Chemical Testing
      a. Enzyme
      b. Moisture
      c. Insoluble solids
      d. Fiber-pericarp
      e. pH
      f. Total acidity
      g. Mineral content
      h. Specific product nutrient
   3. Microbiological Testing and identification
      a. Mold count
      b. Yeast count
      c. Bacteria count
      d. Insect and extraneous matter count

For any given product, specific quality evaluation methods must be used. Not all of the above methods are applicable for all products, nor are all attributes of quality on this list. Further, many products do not have quick, reliable, accurate quality evaluation procedures, or the procedures may not have been accepted by all segments of the industry.

As an example of this, several years ago a lot of research emphasis was given to tomato color. Officials in California and Canada have taken steps to evaluate color objectively and have adopted an instrument known as the Agtron 'E'. The rest of the tomato processing areas have not accepted the Agtron 'E'. Why? This is a good question and those of us that have worked with the Agtron 'E' question the efforts put forth by the USDA in their recent publication where this instrument receives no emphasis in their study. It still appears that the Agtron 'E' is adequate for grading raw tomatoes and its adoption by the USDA would be a tremendous step forward for use as a bench mark by the inspector on the grading platform.

Objective Testing

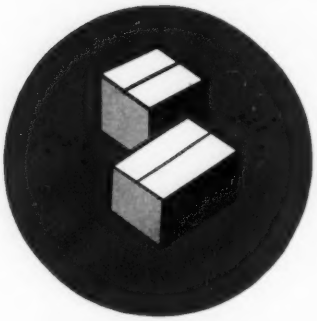
We will grant that it is not an instrument for use in the grading of the juice or extract from tomatoes. However, the present system is acceptable, if the color lines could be more closely controlled. If the juice or extract from a sample is the desired way to control or evaluate color of raw tomatoes, then the Agtron 'F' instrument meets this requirement (Food Packer July 1956).

It would appear that the answers are available and the instruments have been developed to do the immediate job. Knowing this to be true, wouldn't it be highly desirable to get this question settled and have a system that places the rest of the tomato industry on an equal footing with California and Canada?

One could take the other side of the question and point out that perhaps certain segments of the industry are not overly concerned with the color of the finished product. However, as has been discussed before in this column and as much of the studies on tomato quality have shown, the color of the finished product is directly related to the color of the

(*Continued on Page 32*)

FROM CONTAINER TO THE CANNING INDUSTRY



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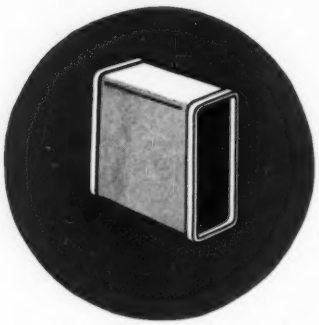


Fibre Cans

You get local service from CCA nation-wide facilities

CONTAINER CORPORATION OF AMERICA

38 South Dearborn Street, Chicago 3, Illinois, and 59 other cities

	Months Storage	Un-treated	Treated with Iso-ascorbic acid (mg/lb)				Treated with sodium Isoascorbate (mg/lb)			
		0	75	150	225	300	75	150	225	300
Per cent Transmission of Juice at 700 mu	0	24.1	31.5	26.5	30.1	28.3	28.8	30.0	28.0	28.2
	12	9.0	8.2	8.5	8.9	8.2	9.1	9.2	9.1	8.0
Hunter L	0	14.4	14.8	14.1	15.5	15.1	16.0	15.6	15.3	14.2
	12	17.2	17.0	17.3	18.8	18.9	17.8	17.3	17.3	17.5
Hunter a	0	17.9	17.7	18.9	19.8	19.1	19.5	20.0	19.5	18.2
	12	14.0	14.5	14.7	15.8	15.7	14.5	15.0	14.3	15.1
Hunter b	0	4.0	4.5	4.2	4.7	4.7	4.9	4.8	4.8	4.2
	12	2.9	3.0	3.4	4.9	5.3	3.7	3.8	4.0	4.2
Hunter a/b	0	4.50	3.93	4.50	4.21	4.06	3.98	4.17	4.06	4.33
	12	4.83	4.83	4.32	3.22	2.96	3.92	3.95	3.58	3.60
Hunter $(a^2 + b^2)^{\frac{1}{2}}$	0	18.3	18.2	19.3	20.3	19.6	20.1	20.5	20.0	18.6
	12	14.2	14.8	15.1	16.5	16.5	14.9	15.4	14.8	15.7
Panel Score (color)	12	6.85	-- -	7.65	-- -	5.65	7.35	7.00	--	5.55

Table 1. — The effect of the addition of isoascorbic acid and sodium isoascorbate is shown be readings of the Hunter meter.

Cherry Filling Keeps Color Longer

Additions of minute amounts of isoascorbic acid slows color change during storage and distribution

Clarence E. Kunz
W. B. Robinson

New York State Agriculture Experiment Station

Color deterioration in canned cherry pie fillings can be controlled to some extent by the addition of isoascorbic acid or its sodium salt to the syrup. Shelf life is thereby extended, according to studies made at the New York State Agricultural Experiment Station, Cornell University, Geneva, N. Y.

Isoascorbate had little effect on color intensity and translucency but prevented the development of purplish off-colors. Amounts too large had a bleaching effect. The optimum amounts shown in the work described here was 75 to 150 mg. of the additive per pound of sugared cherries.

Theoretically, the improved color obtained with isoascorbate could be duplicated by the use of ascorbic acid. The two have identical reducing properties (1). Isoascorbate, however, has no nutritive value, whereas ascorbic acid is vitamin C.

Test Procedure

Nine lots of canned cherry fillings were manufactured at the experiment station by the pre-cook method. Frozen red tart pitted cherries (5 plus 1) of the Montmorency variety were used. To the syrup formula (cane sugar, water and waxy maize starch) isoascorbic acid was added at the rate of 75, 150, 225 and 300 mg. per pound of sugared cherries. The acid was blended with the sugar in four of the lots. In four other lots, sodium isoascorbate was added to the sugar. One lot was not treated.

The fillings were packed in No. 2 enamel-lined cans, especially designed for cherry fillings.[2] The cans were then vacuum sealed, heat processed, cooled and stored for a maximum of 12 months at 70° F.

Objective Tests

Color analyses were made on the fresh fillings (0 months storage) and at various intervals of storage using the Hunter Color Difference Meter (standard tile reading: L = 26.1, a = 26.2, b = 12.3). The per cent light transmitted through the thickened juice was determined by the Beckman Spectrophotometer at 700 mu. A panel of 20 judges was asked to rate the color of the fillings at 12 months storage on a numerical (1-10) scoring system and to give reasons for their ratings.

Red Still Fades

The data obtained on the fillings at 0 and 12 months storage are presented in Table 1. The clarity of the thickened juice decreased upon storage as indicated by the reduction in per cent light transmitted at 700 mu, but the addition of reducing agents had no effect on this development of turbidity. The Hunter "L" values indicate a slight increase upon storage while the Hunter "a" values denote less redness at 12 months storage than at 0 months storage. The addition of isoascorbic acid and sodium isoascorbate had no consistent effect on these factors.

At 12 months storage the Hunter "b" values were in proportion to the amount of isoascorbic acid and sodium isoascorbate added. Since higher "b" values denote less blue and more yellow, it can be concluded that the untreated filling was purplish red while the heavily treated fillings were browner. The color defect of the non-treated sample was described by the panel of judges as "blue", "purple", and "artificial" color. The fillings containing 300 mg. of either additive, per pound of cherries, were downgraded because of "bleached", "light", and "brown" appearance. The least change in hue (a/b ratio) between 0 and 12 months storage occurred in fillings treated with 150 mg. of isoascorbic acid and 75 mg. sodium isoascorbate per pound of cherries. These

(*Continued on Page 29*)

Selling power of Red Wing is directed by Douglas Manly (right) sales manager and Edward Steele, vice president and general manager.

Several important changes were made in sales procedure after Red Wing Co., Inc. acquired the Shimmel label. High on the list of improvements was shipping

Prompt Shipments Sell Preserves

What happens when a private label packer purchases a well known label and multiplies its sales overnight? According to Edward Steele, vice president and general manager, and Douglas Manly, sales manager of the Red Wing Company, Inc., Fredonia, N.Y., several things can be expected:

1. Production problems cause increased service failures and competitive pressure becomes particularly keen. The first few months this causes a loss in sales of the newly acquired label.

1. Basic problems of distribution, sales policy, sales production, coordination, must be solved rapidly.

3. As the basic service problems are solved and production smooths out, pressure is increased to push up sales with old and new customers with top quality products and top-notch promotional effort.

4. Finally, with a quality product, and aggressive selling, sales will climb.

Before the purchase of the American Preserve Company, the Red Wing Company had been primarily a private label house. Its only distribution of the Red Wing label was primarily west of Fredonia and represented a minority part of the volume. With the purchase of the Schimmel label of the American Preserve Company, Edward Steele was for the first time deeply involved in packer's label problems. The Schimmel label is distributed widely along the entire eastern seaboard, from Albany, N.Y., south.

In 1956 the American Preserve Company, an old line jelly and preserve manufacturer of Philadelphia, Pa., was purchased by the Red Wing Company, Inc., Fredonia, N. Y. Production facilities then were concentrated in the Fredonia plant; much of the machinery was moved up from Philadelphia; some new eqiupment was purchased; speed and versatility were built into the new line and production increased sevenfold during the midst of the packing season. Last year, FOOD PACKER told this story (FOOD PACKER, May 1957.)

During this time, the Red Wing Company was consolidating its sales department with a broker-salesman organization. This year, the Red Wing Company has been moving forward rapidly with a new and aggressive sales policy that is closely coordinated with new production methods, inventory control and improved shipping and office methods. The consolidation of the sales program is as significant as the improvements in production.—Editors

Sales Territories

The sales territory of the two companies of course overlapped, but the difference in their types of business made possible the convenient consolidation of the two sales organizations. In areas where Red Wing had had a broker and American Preserve Company had one too, it was still possible to retain both brokers, one handling Schimmel label and the other private label. In most cases where there were two brokers in the area, there are still two.

The Red Wing Company had three direct men and American Preserve, five. It was possible to combine territories here as well, and all of the sales people were retained. Every effort is made to keep in close contact with both brokers and direct men through news letters, bulletins, telephone and personal contacts. Mr. Manly spends about one-third of his time on the road working with the representatives. Yearly sales meetings are held at the plant; a very successful one for brokers was run this past spring. Rather than having a general sales meeting with all representatives present, each one was invited up for a day. The entire day was spent working with him on his own problems and showing him the plant and product. The brokers were given a tour of the plant and shown how new equipment was used and how it affected flavor, color and other factors of quality. Competitive cuttings were held, general sales policy

was discussed, specific problems were brought up and ironed out.

Promotions are run regularly to keep current in the brisk competition in the preserve industry. Promotions have in the past leaned toward special offers, but now that more time is available to concentrate on promotional efforts, many other types of promotions are being tried.

One of the most pressing problems in maintaining service and quality, both of which are key factors in Red Wing's sales program, was proper stock control. With inadequate stocks, service failures and back-orders occurred, and on the other hand, overstocking of items led to shipments of old, lower quality merchandise.

A concerted effort by production, sales and accounting staff led to a new system of inventory and stock control that has led Red Wing to the point where no stocks in the house are over three weeks old and packer label orders can be filled within a few days. The stock control system they set up was a simple one in principle, but a more difficult one

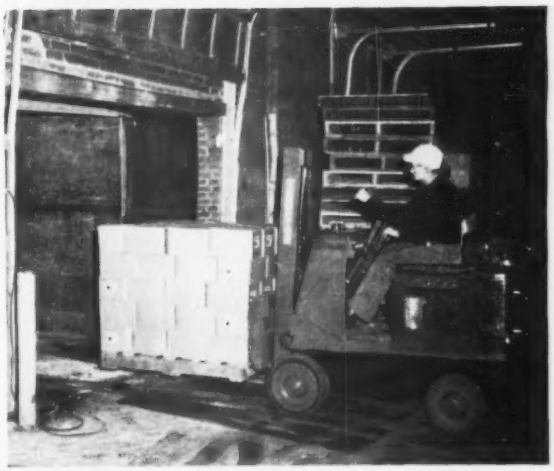
All orders and shipments are posted daily and at least once a week a stock control position report showing the exact inventory position of all items is given to the production department. The report form on which this is entered shows the maximum and minimum amounts of any particular item that should be carried on the floor. When the amount on hand falls below the required amount, the production department immediately schedules production of that particular item. In this way, there is never too much or too little of any given product in inventory. The same type of effort is carried through into the warehouse where product is stacked for shipment. All product is palletized and angle-stacked for rapid handling. The warehouse is so set up that oldest stocks are used first, and turnover is insured.

As a final step, to insure this type of service Red Wing feels it is necessary to have a fleet of over-the-road tractor-trailers to service cities as far north as Portland, Maine, and as far south as Charlotte, N. C.

The basis of the Red Wing sales program is to sell quality and then supply it immediately. The goals of the sales staff are not for expansion: "Geographically, we are stretched out about as far as we can be," Mr. Steele said. The real effort is to solidify the present sales area and push up sales in areas served.

Quality of product, coordination of sales and production, and sales effort with aggressive promotion are doing just that.

Orders are assembled in warehouse on pallets, one order to a pallet, even if the order is only a few cases. Mr. Manly shows a lift truck load that has five orders.



Lift truck moves into aisle, picks up load and moves out again. The stacks are set at an angle, allowing narrower aisles.

Business office keeps track of stock records, automatically schedules production when inventory runs low.

The Market Place

News of Promotion and Selling

Courtesy Owens, Ill. Glass Co.

New Barbecue Sauce

A new hot barbecue sauce has been introduced by R.E. Poss & Sons, Athens, Ga., for distribution in Georgia, Tennessee, Alabama, North and South Carolina and Florida.

Each bottle contains eight fluid ounces of the product, made from water, vinegar, tomato catsup, flavoring, salt, sugar and spices.

The Poss firm also makes Brunswick stew, Southern Hash, Pork with Barbecue Sauce, and Hot Dog Chili Sauce.

Televise Applesauce Story

The sketches above, picturing apple sauce as a topping for ice cream, a filling for frankfurters, and a spread for crackers, will be shown September 17 during the opening commercial of Armstrong Circle Theater. The CBS-TV program, which has an estimated viewing audience of 20 million, begins at 10 p.m.

The commercial will stress that even the best homemade applesauce can't compete with the kind sold in a can or jar — because commercial applesauce is a blend of as many as eight of the most popular apple flavors.

The TV advertisement is planned as part of a nation-wide September promotion of apple products.

Courtesy Crown Cork and Seal Company

Belle Gets Deep-Lug Caps

Deep-lug bottle caps are currently being used on the entire line of Belle Products, Houston, Texas, packers of imported olives, maraschino cherries, onions and peppers.

Courtesy Owens, Ill. Glass Co.

Make Introductory Offer

A personalized Bar-B-Q fork is the consumer premium offered to purchasers of a new "smoky flavor" barbeque sauce, product of the Crosse & Blackwell Co., Baltimore, Md.

A consumer may obtain the 20-inch fork, with his name burned across the handle, by mailing 50 cents and a Barbecue Sauce bottle collar to Crosse & Blackwell. The collar states that premium is a $1.49 value.

Principal ingredients of the new sauce are tomatoes, vinegar, apples, sugar, red peppers, onions, worcestershire sauce, soya sauce, smoked yeast, mustard and spices. The company recommends the product for use in barbecuing meats and fowls and as a table sauce.

Courtesy Owens, Ill. Glass Co.

Old Products – New Jar

Four varieties of Italian dishes are being packed in a new cylinder style glass jar.

The heat-and-serve items, products of Frankie's Prepared Foods, Inc., Youngstown, Ohio, include spaghetti, sea shells, rotini, and rigatoni. Distribution is through brokers in the eastern part of the country.

Wide-mouthed Vinegar Jar

Apple cider vinegar, product of Speas Company, Kansas City, Mo., is currently being packaged in this new

(*Continued on Page 24*)

an economy decanter for liquid foods

by BROCKWAY

Why pay a premium for a decanter? Here is a graceful looking, *re-usable* quart decanter that costs no more than an ordinary quart container—even less in many cases.

It is ideal for all juices—tomato, orange, grape, apple, prune, pineapple, etc. . . . and of course vinegar or cider. Actually, it is perfect for anything that flows—liquid or semi-liquid.

Stippled shoulder area provides excellent hand grip when decanter is in use . . . also reduces visibility of any possible neck separation of product at the point of sale.

Your Brockway salesman will be pleased to provide samples and complete information on the Economy Decanter. Or, if you prefer, call or write direct to the Foods Division, Brockway Glass Company, Brockway, Pennsylvania.

SYMBOL OF QUALITY · GLASS CONTAINERS ·

BROCKWAY GLASS COMPANY, INC.

BROCKWAY, PENNSYLVANIA

Sales Offices in Principal Cities

Subsidiary: Demuth Glass Works, Inc., Parkersburg, W. Va. *Plants:* Brockway, Pa. • Crenshaw, Pa. • Freehold, N.J. • Lapel, Ind. • Muskogee, Okla.

FOODS IN GLASS MOVE IN MASS!

Today—more than ever—more food products are moving in glass! In this age of the self-service market, no other package can increase sales for you, especially impulse sales, like the glass package. It stands out because it lets customers see the big appeals of your food. Quality, size, shape, color, texture. It's the best way to introduce your new food products. The best way to step up sales of slow movers—to get your products out of the competitive rut.

To get the best in glass packaging, be sure to call on your Anchor Man. He has a complete line of Anchorglass® containers, Anchor® vacuum, screw and lug style closures, and sealing machines with speeds ranging from 30 to 1000 per minute. He can also put his Package

Engineering and Research Division to work for you to help make every phase of your production more efficient.

So let your Anchor Man help you move more food in mass with quality-controlled Anchorglass containers, protected by dependable Anchor closures. Anchor Hocking Glass Corporation, Lancaster, Ohio. Branch offices in all principal cities.

ANCHOR HOCKING

Glass Containers and Closures

half-gallon glass jar. The container has a wide mouth which permits fast pouring of the vinegar.

Four New Wine Sauces

Four new wine sauces have been developed by Hammondsport Wine Co., Hammondsport, N. Y. They include Concord, Sherry, Burgundy and Honey Almond flavors and are gift boxed in 8-ounce decanter style bottles.

Dog Food

Colonial Stores' private brand Staff dog food can has a newly designed label.

In the illustration, the dog's chest stretches from top to bottom of the can. The label was designed in process colors, light blue, dark blue, red and yellow to tie in with other Colonial product labels.

Heinz Krink-L-Chips

H. J. Heinz Co. will introduce its newest pickle variety — Krink-L-Chips — with a free premium offer of William Rogers silver-plated pickle serving forks.

The candied, crosscut pickle with a corrugated shape will be marketed in a 11-ounce, clear glass re-useable container with a twist-off cap.

New Olive Package

A new package is being used by House of Guest for its imported Spanish olives. The olives are being packed in a 12-ounce Symphony pattern cut tumbler.

Assorted Jellies

An assortment of jellies in 10-oz. packages has been introduced by The C. H. Musselman Co., Biglerville, Pa. The table service jar features a diamond skirt and a twist-off cap for convenient re-use.

Peanut Butter Package

The Sunny Jim Co., of Dallas, Tex., and Seattle, Wash., has introduced a new design in peanut butter packages.

Refrigerator jars of 20-oz. and 12-oz. capacity feature graduated markings on sides which measure from one-fourth cup to two cups. Bottoms of jars have built-in stacker for convenience of dealers in shelf stocking and in building floor displays.

The 2-lb. jar has a wide-mouth opening to easily remove contents. It is designed as a family-size package.

Courtesy White Cap Co.

Table-Server

Red Wing preserves and jellies are now available in a new 12 oz. table-server jar. The wide base of the new jars is designed to make it easier for the consumer to get at the last of the contents in the bottom of the jar with a tablespoon.

Boned Chicken

Boned chicken is now being packaged by College Inn Food Products Corp., Chicago, Ill., in a newly designed glass jar.

The 5½ ounce tumbler has thumb prints around the base with rings on top and a lithographed closure in white, blue and yellow.

Olive Promotion

The annual promotion of the Spanish Green Olive Institute was held from August 7-16, according to Emilio de Motta, director of the institute.

The National Green Olive Week highlighted a summer salad combination "Olive-Tuna Fiesta Salad."

PRIME MOVER . . . when you use Crown cans to move your product from field to consumer, you get extra dividends. Delivery within 24 hours of receipt of order . . . sound help on problems of flavor and color retention, acidity, processing temperatures, machinery and plant layout . . . fast technical service in emergencies. It really pays to put Crown to work for you

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CROWN

CROWN CORK & SEAL COMPANY, INC.
9300 Ashton Road, Philadelphia 36, Pa.

What's New?

Supplies • Equipment • Trade Literature

Courtesy Owens-Ill. Glass Co.

Bottles for Read

Two new private mold containers have been adopted by the J. L. Read Foods, Inc., Streator, Ill. for the packaging of its line of Read sauces and dressings. An oblong bottle with tapered shoulder is being used for pouring-type dressings while a wide-mouth French square will contain the heavier types of dressings and sauces.

New Mustard Varieties

Heinz brown and mild (yellow) mustard varieties in six-ounce and 23-ounce sizes are being distributed in completely new packages by the H. J. Heinz Company.

The new mustard package is tapered from the top to the low, broad stable base. The unbroken taper facilitates shelf stocking. Heinz has dressed its new mustard container in a die-cut label twice the size of the previous one used.

Portable Process Mixers

A new line of Jensen Portable Process Mixers, featuring a new design clamp which uses a worm-gear adjustment, has been placed on the market by Jensen Engineering Co., Dept. F, Tulsa, Okla.

The new clamp eliminates any possibility of tank damage or batch loss, according to the manufacturer. Units are also available for fixed mounting on either open or closed tanks.

Pre-Emerge Corn Spray

Geigy Agricultural Chemicals has announced that its Simazine 50W is now released for weed control in corn.

The herbicide has been tested on field corn. According to Geigy, 100 bu. corn crops are possible with little cultivation.

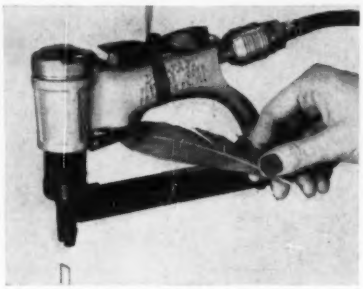
Two to six lbs. of the material are used per acre as a pre-emergence spray, either as a band treatment or over-all application. The material is activated by rainfall and distributed through the surface layer of soil. It penetrates the weeds through their roots and kills them. The weeds germinate but fail to grow.

The manufacturer, Geigy Agricultural Chemicals, is a division of Geigy Chemical Corp., Dept. FP, P. O. Box 430, Yonkers, N. Y.

Closure Catalogue

A new closure catalogue has been issued by Ball Brothers Co., Closure Division, Dept. FP, Muncie, Ind. for glass packers.

The multi-colored catalogue is divided into six sections: Lithography and design, types and styles, metal coatings, closure liners, services and facilities.

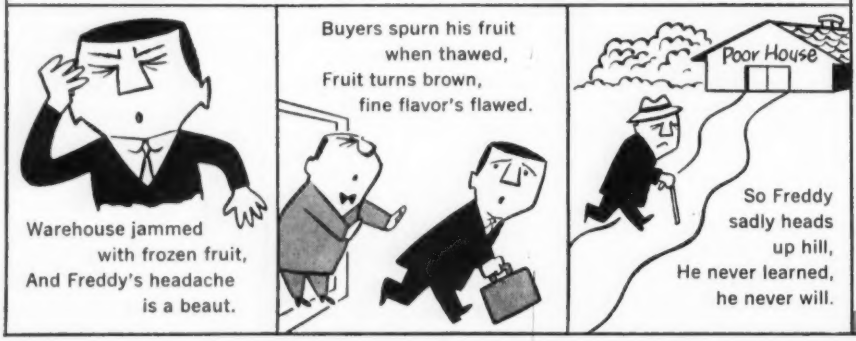


"Easy-Trip" Air Tacker

A new easy-trip Air Tacker has been introduced by Fastener Corp., Dept. F, Chicago, Ill., manufacturers of Duo-Fast Staplers, Tackers and Staples.

Major feature of this new model is a feather-touch trigger which requires 80% less pressure than con-

Misadventures of Freddy, the Freezer



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Keep flavor natural,
prospects bright,
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Use Roche® *l*-Ascorbic Acid (Vitamin C)
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VITAMIN DIVISION,
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NUTLEY 10, N. J.

ventional models, the manufacturer said. Coupled with this easy-operating trigger is the new operational speed of the tacker. It will drive staples as fast as it is humanly possible to flick the trigger, according to a recent report from the Fastener Corporation.

Pesticide Handbook

The 1958 edition of the Pesticide Handbook has been published by the College Science Publishers, Dept. FP, State College, Pa.

This, the tenth anniversary edition of the handbook contains a list of trade names, ingredients, uses and manufacturers of 2322 commercial products.

Packaging Booklet

"Show-packaging" is the subject of a revised 32-page booklet, published recently by Hinde & Dauch.

Titled "How to Merchandise With Corrugated Boxes," the new edition explores aspects of unified merchandising, the value of display, the selection and use of color in corrugated packaging, and the part packaging can play in special promotions. The booklet also outlines points to consider in planning a merchandising package.

The publication is free on request to Hinde & Dauch, Sandusky, Ohio.

Heat Sealed Carton

Clybourn Machine Corp., Dept. F., 6479 N. Avondale Ave., Chicago, Ill. has a new heat sealing unit for frozen foods. This unit eliminates the need for overwrapping deep freeze food packs. The new seal is air tight at temperatures from minus 30° to 160°.

A ¾ H. P. cooling unit with recirculating coolant and a 5 ft. compression conveyor with cooled steel belts deliver a completely sealed carton. Packaging speed is 40 to 60 cartons per minute. Special control prevents the forming of cartons when no insert is ready.

All glue applicators are removable. Machine is equipped with ball bearings and a protected overload drive. This unit is manufactured for fixed carton sizes ranging from ¾x4¾x4¾ in. to 2¼x7½x9½ in. Adjustable machines are also available with 20 to 30 minutes changeover.

Antioxidants

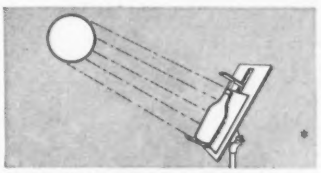
A 12 page brochure has been issued by Eastman Chemical Products, Inc., Dept. FP, Kingsport, Tenn. The brochure describes how two food-approved antioxidants can be applied to packaging materials.

Labeling Lines

by George L. N. Meyer, Jr.

SUGGESTED METHODS FOR OBTAINING BOTTLE CONTOURS

Many times in a packaging line or bottleshop operation, a problem occurs and production goes down. Someone says, "I think it's the glass", but no-one actually knows and more frequently than not, no-one checks. Even with an accurate drawing from the glass manufacturer, it is difficult to look at a bottle and be certain that the neck is straight or that the surface where the label is being applied is absolutely true. As an aid to solving this problem, a "sun print" is an excellent check tool. To properly obtain the contour of a specific glass container, the use of a "sun print" is the easiest known method.



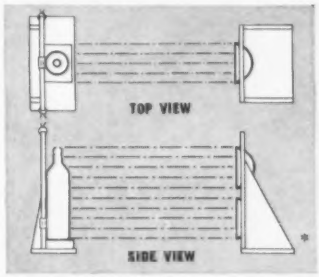
SUN PRINT METHOD: Supporting Plate Must Be Perpendicular To The Sun Rays — Print Paper — Adjustable Stand.

Using a stand similar to that shown in the sketch, above, clamp a bottle in the position as shown. Allow enough room behind the bottle to slide a piece of photographic print paper. Adjust the supporting plate so that it is perpendicular to the sun's rays. The intensity of the sun's rays and the speed of the paper will determine the exposure time. The average time is usually between 20 seconds and 1 minute.

Immediately following exposure, remove the paper and complete the developing process. If the supporting plate is properly positioned (perpendicular to the sun's ray) the bottle image will be sharp and accurate.

The next obvious question is – What happens when the sun isn't shining? Well – it takes a little longer, but we can offer a second method. A print can be obtained indoors by using an arrangement similar to that shown in the sketch, at top, right.

Two spotlights are used for the light source. They must be fixed on the vertical support plate so that the light beams will be parallel to each other and on a horizontal plane. The vertical support plate holding the print paper must be perpendicular to the beams of the spotlights.



SPOTLIGHT METHOD: Vertical Plate With Suitable Clamps To Secure Print Paper — Print Paper — 14 Feet Between Lights And Bottle — Westinghouse Spotlights #4535 30 Watt-6 Volts — Bottle Stand — Light Stand.

Locate the light stand approximately 14 feet from the bottle stand. Although the bottle outlines will not be as sharp as those on a sun print they will provide enough detail to determine the exact bottle contour. The average time of exposure is 25 to 30 minutes.

It's well to remember, too, that in making a "sun print" you should rotate the bottle and take the print in two or three different positions. This will assure you that the bottle is "True" insofar as its vertical center line is concerned.

As a labeling machine manufacturer, we use "sun prints" to do preliminary layout work to determine those areas best suited for the application of labels. As a production user of glass, it might be well if you set up a "check system", whereby a random selection of new glass is made and "sun prints" taken before you begin your production operation. In this way, you could anticipate trouble long before it occurred and know exactly what to do in order to overcome it if it did appear. Certainly knowing that you are operating with a container that is off standard is a lot better than attempting to guess what is wrong with the entire line, when efficiency drops.

In short, the first requisite for successful labeling is consistent glass. Your bottle contour "sun prints" will help you to maintain your standards.

**Enlarged prints on request.*

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WORLD LABELERS

ECONOMIC MACHINERY COMPANY • Worcester 3, Mass. / Div. of Geo. J. Meyer Manufacturing Co.

Freezing News

Promotion • Selling • Research

Military sets standards

The federal government is cracking down on its frozen food suppliers, according to the National Frozen Food Distributors Association. All military purchases must now "have an internal temperature of no more than plus 10°."

The new requirement appears in Federal Specifications issued by the General Services Administration and, for the present, applies to only seven products: apples, okra, squash, peas and carrots, collard, kale, pineapple, and mustard and turnip greens.

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American Box Corporation

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New, Bigger Frozen Pies

Anyway you look at it, says the demonstrator above, new Simple Simon frozen pies add up to greater value for consumers and bigger dollar volume turnover and profit for retailers. The new 9-inch pies contain 40 per cent more fruit than the conventional size and serve six.

The buyer of Simple Simon Pies has a choice of nine other fruits — apple, cherry, blueberry, boysenberry, apricot, peach, pineapple, pumpkin and mince.

—Courtesy of Murison Label Co., Inc.

New Frozen Food Line

A tear tape opener on an aluminum container is being used by Damiano's Ravioli Co., Miami, Fla., for packaging its new line of frozen Italian food products.

The package features a four-color label showing serving suggestions.

Frozen Fried Clams

Quick frozen fried clams in a heat-and-serve pan have been placed on the market by H. J. Seiler Co., of Boston, Mass.

The lid of the package is in five colors showing a New England clam treat.

The Importance of

SYNCHRONIZED SUPPLY AND DEMAND

Mid-air refueling at today's fantastic jet speeds calls for precision teamwork on the part of the plane crews . . . and for carefully coordinated planning by the men who pre-arrange the time and place of the "meet".

Teamwork and coordinated planning . . . a smooth-working combination of management, sales and production . . . are an essential part of the Metro operation, too! Together this group is serving packers of soluble coffee, jams and jellies . . . brewers, vintners and distillers . . . bottlers of household chemicals and other diversified products. Each of these Metro customers finds METROmatic service ideally suited to his particular requirements, delivering quality glass containers on an unfailing schedule.

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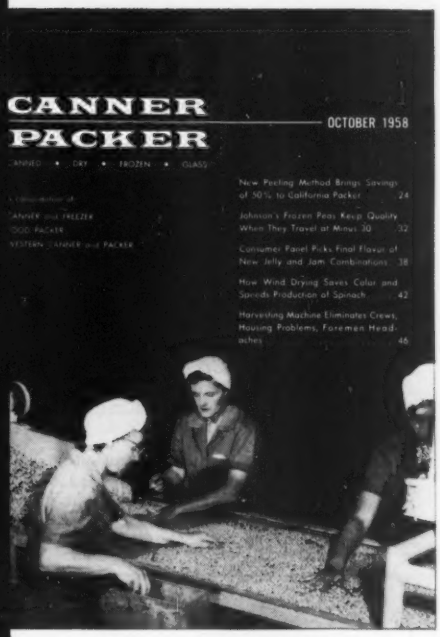
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CANNED • DRY • FROZEN • GLASS
New Packing Method Brings Savings of 50% to California Packer 24
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First Issue: OCTOBER 1958

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This 3-in-1 consolidation is the product of many months of careful planning on the part of the three publishers who have served your industry long and well over the years. It brings together the experience, resources and talent of three publications with El Stark of Western Canner & Packer as editor; Mel Carlson of Food Packer as general manager; Dennis Murphy of Food Packer as managing editor; Walter Clissold of Canner & Freezer as Eastern editor, Leo Livingston as Northwest editor and Wilbur Gould of Food Packer as technical editor.

Watch for the first issue—the October issue—of Canner/Packer. Its modern, reader-inviting appearance will spotlight the qualities you want in your businesspaper. Look for industry news and trends and the best in features—a solid editorial job. Look for new departments to keep you informed on specific problems. Canner/Packer's editorial program will serve the whole food processing team—management, production, field or raw product supervisors, technologists, traffic managers, sales executives, warehousing and packaging managers. It will help all to do a better job.

ABC ABP

CANNER/PACKER

TRIAD PUBLISHING CORPORATION, 59 EAST MONROE ST., CHICAGO 3, ILL.

Quality Control

(*Continued from Page 15*)

raw product. Its hard to believe that industry can ignore this fact, but on the other hand the USDA lowered the color score requirements for tomato Fancy (Grade A) tomato juice this past year. In, at least, one segment of the tomato processing areas, this was considered detrimental to the overall good of the industry. Further, they opposed the lowering of the color scores for Fancy (Grade A) tomato juice

Tighter Grade Rules

As a matter of fact, considerable discussion was given to a third or Extra Standard Grade by 'tightening-up' the Grade A or Fancy color requirements. After objectively evaluating the color of tomato juice from many sections of the tomato producing areas, this would seem to be a good step forward. Too much juice has been on the market in recent years that barely meets the minimum requirements for Fancy or Grade A quality.

The above two points are cited as examples of trends in quality control and evaluation. Other aspects of a quality program that have been foremost in recent years have been the drastic changes in varieties of vegetables (at least, for processing) adoption of stricter sanitation and cleanup programs, use of statistical charting techniques, mechanization of field and factory operations and changes in process techniques.

More Active FDA

To look to the future, three major trends appear to be on the horizon:

1. Greater activity by federal and state Food and Drug officials on quality of raw and processed products and sanitation of processing plants.
2. Automation of more processing variables, thus eliminating human elements and making the process continuous with greater capacities and more efficient.
3. Drastic changes in product formulations with the elimination or great reduction of the old standbys and the production of more complete convenience foods which are fully formulated.

Bigger Job

What does all this mean for the quality control technologist? In my opinion his position is going to be much more important. No longer can he look at the line and say this is OK. He is going to have to know how to evaluate product quality and if the product is out of control, why, and how to get it back into control fast. He must have complete knowledge of the whole operation and as the operations become more automatic, he may be empowered with production aspects as well as control of product quality. His position will be one of necessity to the whole operation of the plant of the future, if uniform quality products are to be produced.

Cherry Color

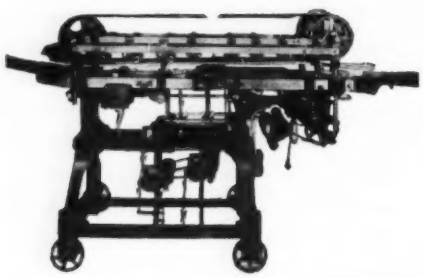
(*Continued from Page 17*)

two treatments were rated highest by the panel of judges.

Reference:

1. Stone, Irwin, and Gray, P. P. Ascorbates as antioxidants in beer. Wallerstein Laboratories Communications. Vol. *19*, 287 (1956).
2. Continental Can Co. specifications: Body, 111Z enamel /1.50 type L plate, filleted and side striped inside. Ends 70 enamel /1.50 type L plate.

Facts you should know about BURT LABELERS . . . .



1. Burt "Non-Stop" Labelers operate continuously from the opening to the closing of each operating period. One operator can keep one or more labelers in operation **without being rushed.**

2. Burt's Dual Label Feed and exclusive Auxiliary Feed Fingers give you neat, accurate labeling . . . round the clock.

BURT MACHINE CO.
401 E. Oliver Street
BALTIMORE, MD.

BURT

Squeeze Tube

(*Continued from Page 11*)

the Quartermaster and forwarded to the Ohio Wright Air Development Center for testing. They are: liquid chicken, beef, vegetable juice, applesauce, coffee, milk, and chocolate milk; and semi-solid chicken, beef, ham, sweet and sour pork, cheese and bacon, and cheese and crackers.

Testing of tubes for security of seal was accomplished by drawing a 15 inch vacuum. Shelf tests, to determine the storage life of the containers, are being conducted now. Twenty-four tubes of each product have been placed in storage at 100° F., and the same number at 70° and 40° F. The containers will be inspected monthly for a year by Institute laboratories.

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One CRCO New-Way Model NWS Glass Cleaner, complete with motor & change parts for 1# and 2# economy glass.

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One Standard Knapp Can Labeler, model A., adjustable for 202x300 cans to 404x700 cans. Capacity 300 CPM.

One Marlo Model F 1500 Air Cooling Unit. Two Electric Sorting Machine Co. Pneumatic Separators #3060 with Vibrating Feeder and 1 HP motor.

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One Mojonnier vacuum type Filler. Model 60, complete with vacuum pump and motor.

One Pneumatic Scale Samco Jr. vacuum type Filler, complete with pump and motor.

One Filler Machine Co., 6-spout Filler, complete with infeed device, S. S. Hopper, Table Top and Cylinders and Monel Pistons. Capacity 96 qt. pars/min.

One Brown Bag Model PF-100 Filling and Sealing Machine.

One Triangle Model SP Portable Top or Bottom Carton Sealer, complete with ¼ HP motor. Capacity 25 sealed ends per minute. One Standard Knapp Compression Unit.

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From a typical page in the
ROBINS CATALOG

Roto Screw Caustic Peeler... Practical and Economical!

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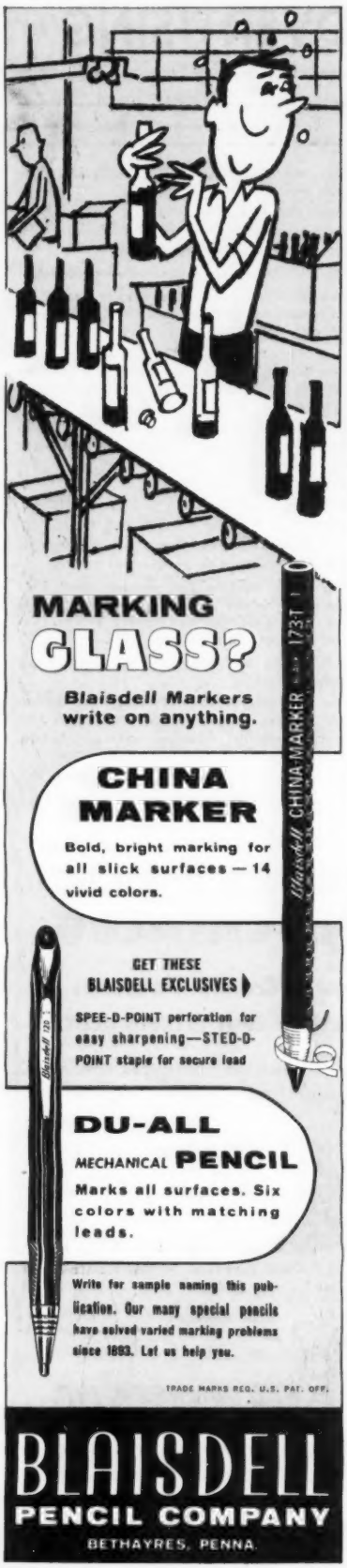
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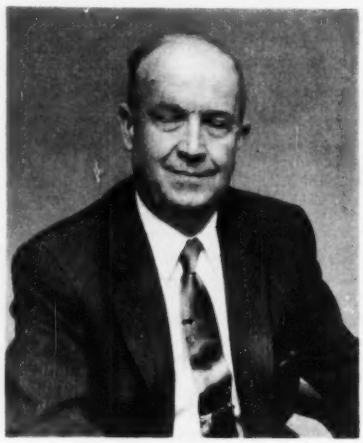
Man of the Month



T. Earl Bourne
President
Schindeler's Peanut Products, Inc.

T. Earle Bourne roasted his first commercial peanut in 1924. From then on, processing and selling this little leguminous groundnut has been his first line of business.

Today, Mr. Bourne and the company he heads, Schindler's Peanut Products, Inc., process more than 4 million pounds annually of raw peanuts and tree nuts. This doesn't make the company the largest nut processor in the nation, or perhaps the East for that matter, but Schindler is a leading contender for the processed nut business in the multi-million Washington-Baltimore areas.

One-Product Firm

As a one-product firm, Schindler is becoming a select member of those who have not merged or diversified. Herein lies the forthright guiding hand and business acumen of T. Earle Bourne.

He believes in the healthful, nutritious qualities of the peanut. He looks on it not as a luxury item but as a staple that moves well in good times or bad. He has studied the peanut carefully and knows its requirements and qualities from production through the processing cycle. He sells peanuts aggressively and advertises honestly. Instead of using his profits to expand his marketing area or product line, he has put them back into the peanut business in the form of advanced equipment and technology to further improve his peanut products. He planned it that way and it has paid off for him.

Mr. Bourne, a native of Baltimore and just turned 61, sold beds, spent a hitch in the Navy, worked with his father in a Baltimore brokerage company, and was employed by the Pet Milk Co. in his earlier years. In 1924 he bought the Schindler company when its then owner, William S. Coleman, died. The company had been started about 1900 by a Washington physician named Schindler who had sold nuts mainly for their therapeutic value.

Bournes in the Business

In 1941 Mr. Bourne decided to enlarge his plant but could not find suitable facilities in Washington. So he moved his plant to Baltimore where it remains today on South Fulton Ave. He has kept his own office in suburban Washington, however. He is president and treasurer of Schindler and has a liberal sprinkling of other Bournes in the company.

T. Earle Bourne has progressively built his line of peanut products through the years until it now numbers more than 60 — virtually every known product. He can quickly deliver a truckload of 4½ oz. cellophane wrapped salted nuts or an equal volume of 415-lb. fiber drums of bulk peanut butter for commercial use. His associates give him much credit for supervising equipment adaptations for fast, efficient conversions among products and package sizes. His reasoning was simple, so they say; if the company is to specialize in one product, make this product available in as many forms as possible.

Civic Affairs

Mr. Bourne gives extensively and generously of his time to industry and civic affairs. Of the former, he is treasurer of the National Peanut Council, and past president and now secretary-treasurer of the Peanut and Nut Salters Association.

His civic and fraternal affiliations in his home community are too numerous to list. He has been either chairman or board member of the local selective service board since it was organized. He presently holds, or has held, officer positions in two Washington banks and a building and loan association. He is chairman of the Washington Suburban Sanitary Commission. He was mayor of University Park, an elective position, from 1936 to 1950.

Mr. Bourne, like many top executives in the food industry, feels that he owes some of his time and energies to his own community, where he has lived most of his life.

But as busy as he is, he has not neglected the peanut, for from it he has gained fame and livelihood.

your success or failure depends on these

TWO DOLLARS

It takes careful management to keep these in the right proportion, and when you can convert an "overhead" dollar into a "profit" dollar, you have strengthened your position in today's competitive field.

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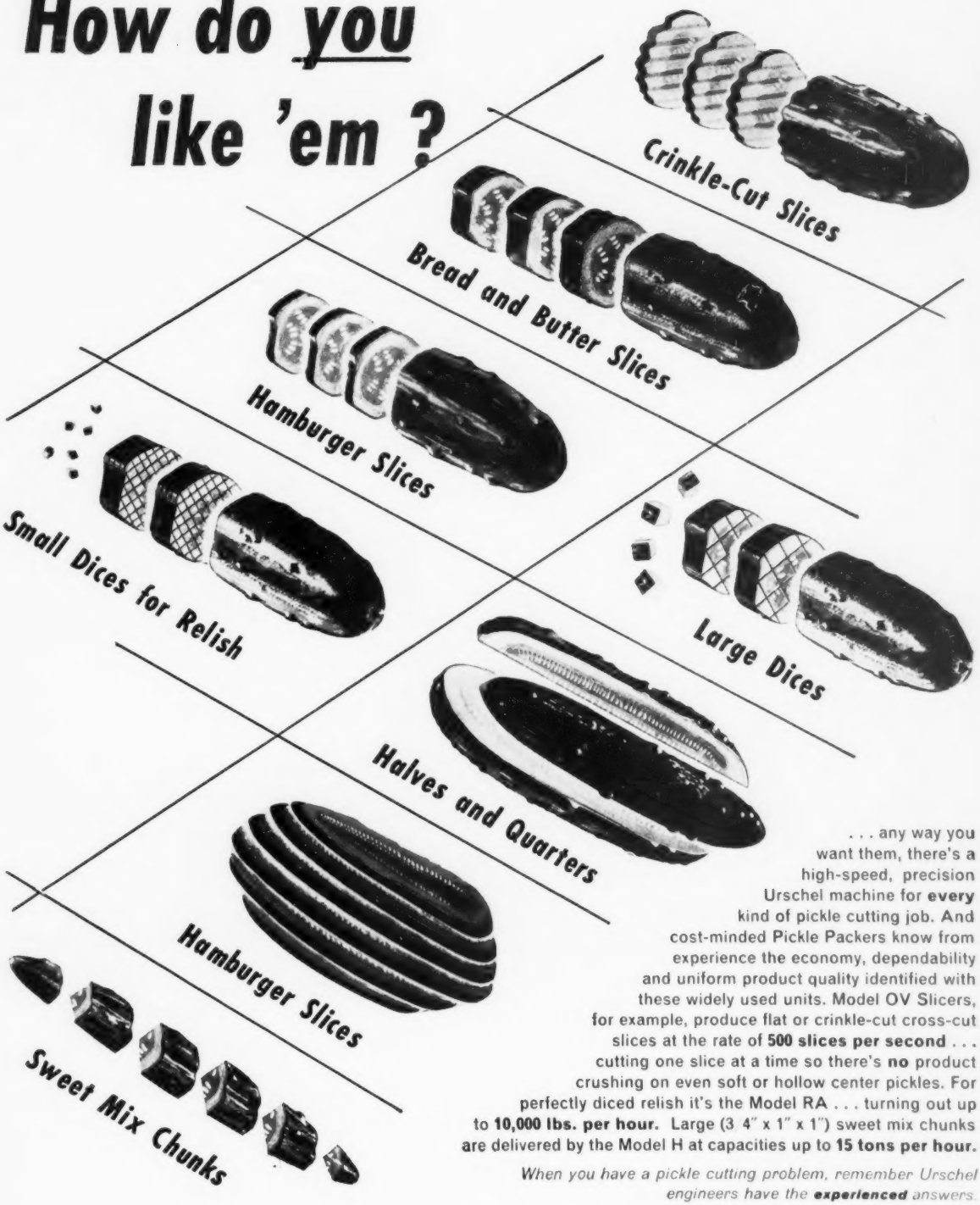
51 YEARS OF DEPENDABLE SPECIALIZED FIRE INSURANCE FOR FOOD PROCESSORS

How do you like 'em ?



. . . any way you want them, there's a high-speed, precision Urschel machine for **every** kind of pickle cutting job. And cost-minded Pickle Packers know from experience the economy, dependability and uniform product quality identified with these widely used units. Model OV Slicers, for example, produce flat or crinkle-cut cross-cut slices at the rate of **500 slices per second** . . . cutting one slice at a time so there's **no** product crushing on even soft or hollow center pickles. For perfectly diced relish it's the Model RA . . . turning out up to **10,000 lbs. per hour.** Large (3 4" x 1" x 1") sweet mix chunks are delivered by the Model H at capacities up to **15 tons per hour.**

When you have a pickle cutting problem, remember Urschel engineers have the ***experienced*** *answers.*

At the "Pickle Fair", Edgewater Beach Hotel, Chicago, Oct. 22-24, 1958— See These 8 Pickle Cuts at Urschel Booth 21-24.

PRECISION HIGH-SPEED FOOD CUTTING EQUIPMENT

URSCHEL
LABORATORIES INC.
VALPARAISO INDIANA

Designers and manufacturers of precision, high speed cutting equipment for food produ...